AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

LISTING OF CLAIMS:

Claim 1. (Original) A process for producing levodione from ketoisophorone which comprises contacting ketoisophorone with NADPH dehydrogenase in the presence of NADH or NADPH in an aqueous medium, and isolating the resulted levodione from the reaction mixture.

Claim 2. (Original) The process according to claim 1, wherein the NADPH dehydrogenase is old yellow enzyme defined by the enzyme class EC 1.6.99.

Claim 3. (Currently amended) The process according to <u>claim</u> elaims 1 or 2, wherein the enzyme is obtainable from a microorganism suitable for the production of the NADPH dehydrogenase.

Claim 4. (Original) The process according to claim 3, wherein the microorganism is selected from the group of genera consisting of Saccharomyces, Zygosaccharomyces, Candida, Gluconobacter, Beneckea, and Vibrio.

Claim 5. (Currently amended) The process according to <u>claim</u> s 3 er 4, wherein the microorganism is *Saccharomyces cerevisiae*.

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Claim 6. (Currently amended) The process according to claim claims 3

er-4, wherein the microorganism is Saccharomyces cerevisiae S288C (ATCC 204508),

a functional equivalent, subculture, mutant or variant thereof.

Claim 7. (Currently amended) The process according to claim claims 1

or 2, wherein the NADPH dehydrogenase is old yellow enzyme encoded by the oye2 or

oye3 gene derived from Saccharomyces cerevisiae S288C (ATCC 204508).

Claim 8. (Currently amended) The process according to claim any one of

claims 1 to 7, wherein the reaction is carried out at pH values of from 4.5 to 8.5 and at a

temperature in the range of from 20 to 40°C.

Claim 9. (Currently amended) The process according to claim any one

of, claims 1 to 7, wherein the reaction is carried out at pH values of from 5.0 to 8.0 and

at a temperature in the range of from 25 to 35°C.

Claim 10. (Original) A process for producing levodione from

ketoisophorone which comprises contacting ketoisophorone with a transformed

microorganism expressing NADPH dehydrogenase or a cell-free extract thereof in the

presence of NADH or NADPH in an aqueous medium, and isolating the obtained

levodione from the reaction mixture.

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Claim 11. (CUrrently amended) The process according to claim 10,

wherein the transformed recombinant microorganism is Escherichia coli.

Claim 12. (Currently amended) The process according to claim claims 10

or 11, wherein the NADPH dehydrogenase is old yellow enzyme defined by the enzyme

class EC 1.6.99.

Claim 13. (Original) The process according to claim 10, wherein the

enzyme expressed by the transformed microorganism is derivable from a

microorganism selected from the group consisting of the genera Saccharomyces.

Zygosaccharomyces, Candida, Gluconobacter, Beneckea, and Vibrio.

Claim 14. (Currently amended) The process according to claim any one

of claims 10 to 13, wherein the enzyme expressed by the transformed microorganism is

derived from Saccharomyces cerevisiae, preferably Saccharomyces cerevisiae S288C

(ATCC-204508).

Claim 15. (Currently amended) The process according to claim any one

of claims 10 to 14, wherein the NADPH dehydrogenase expressed by the transformed

microorganism is old yellow enzyme encoded by the oye2 or oye3 gene derived from

Saccharomyces cerevisiae S288C (ATCC 204508).

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Claim 16. (Currently amended) The process according to <u>claim</u> any one of claims 10 to 15, wherein the reaction is carried out at pH values of from 4.5 to 8.5

and at a temperature in the range of from 20 to 40°C.

Claim 17. (Currently amended) The process according to <u>claim</u> any one of claims 10 to 15, wherein the reaction is carried out at pH values of from 5.0 to 8.0

and at a temperature in the range of from 25 to 35°C.

Claim 18. (Cancelled).

Claim 19. (New) The process according to claim 2, wherein the enzyme

is obtainable from a microorganism suitable for the production of the old vellow

enzyme.

Claim 20. (New) The process according to claim 11, wherein the NADPH

dehydrogenase is old yellow enzyme defined by the enzyme class EC 1.6.99.

Claim 21. (New) The process according to claim 14, wherein the

microorganism is Saccharomyces cerevisiae S288C (ATCC 204508).